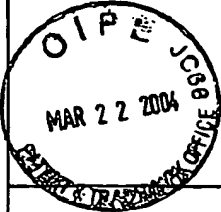


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				APPLICANT: Ying ZHENG				
				FILING DATE: September 26, 2003		GROUP: 1761		
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EXAMINER

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DATE CONSIDERED

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*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.